

Newsletter

March 2013



Process validation - research and services

Essential to the industrial application of new heat processes is the validation to prove that the method delivers a stable and safe product when used in production. Thermal processing is a core technique for assuring product safety by killing microorganisms, and methods for assessing thermal process safety need to be continuously developed as the food and drink industries develop new products and product formats in a bid to remain competitive. A new member-funded project is addressing the development and application of new and improved process validation methods.

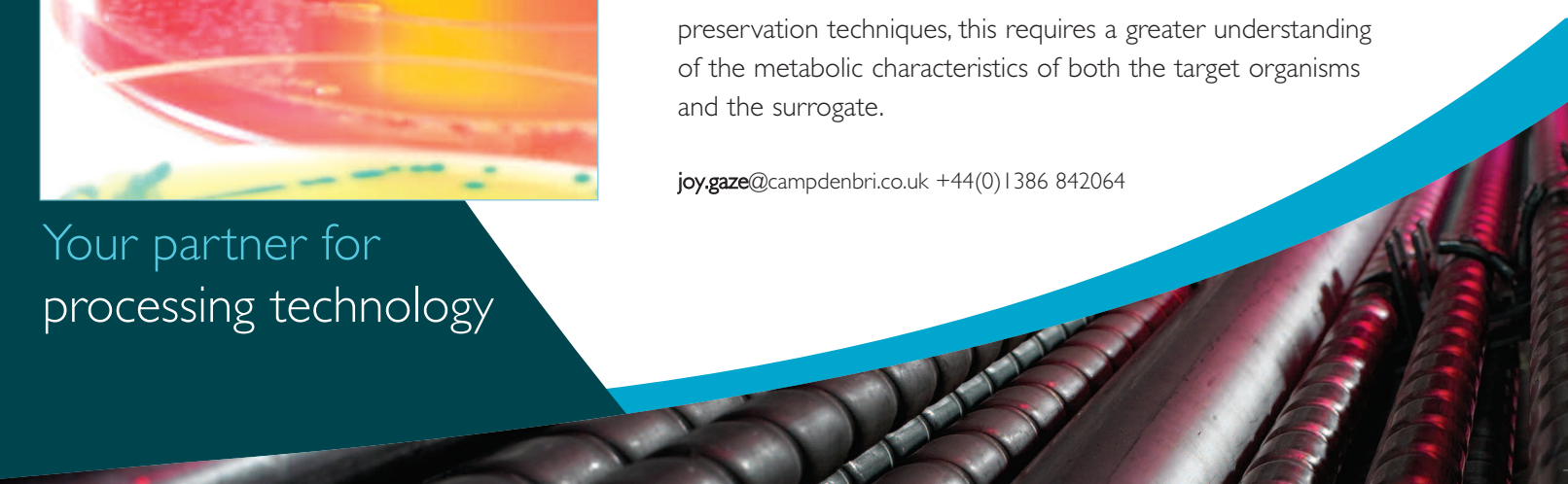


Building on long standing expertise

Validation procedures can utilise both physical measurement of time/temperature and the measurement of the death of relevant organisms to give the food processor confidence in the system being used. The new research is building on our long-standing expertise in this area, particularly in the area of process surrogates - the use of non-pathogenic microorganisms that have the same death or inactivation kinetics as the pathogenic organisms of interest. With the advent of novel thermal and non-thermal preservation techniques, this requires a greater understanding of the metabolic characteristics of both the target organisms and the surrogate.

joy.gaze@campdenbri.co.uk +44(0)1386 842064

Your partner for
processing technology





Out and about

Campden BRI at IFE

IFE is the UK's largest food and drink trade event - and once again we will be playing a leading role - at the **ExCel, London on 17-20 March**. Throughout the 4-day event we will be presenting a series of short lectures on a range of topical issues.

Come and visit us on stand S4336!

daphne.davies@campdenbri.co.uk +44(0)1386 842040

Experts on the podium

Our staff regularly give presentations at external conferences and events. Coming up in the next few weeks, we have:

Institute of Brewing Africa Section Convention - March 2013, Accra, Ghana. Gary Freeman and Anastassia Johnson will be presenting Reducing Energy and Water in Breweries.

Global Food Safety Conference - 8 March 2013, Barcelona
Bertrand Emond, Head of Membership and Training, will present Food Safety Training Initiatives on a Global Scale: Results of a Worldwide Study.

Food for Thought Conference, Nutraformulate 2013
20 March 2013, Birmingham. Sarah Chapman, food technologist, will discuss salt reduction techniques using examples from a range of different food sectors.

British Retail Consortium Food Safety Americas 2013
8 April 2013, Orlando, Florida. Robert Gaze, HACCP expert, will be giving a course on BRC HACCP.



How good is your microbiology laboratory?

Major decisions are made on the basis of analytical results. But how do you know if results are valid? The answer is to compare them with a sample containing a known number of microorganisms. The Campden Microbiology Proficiency Scheme allows laboratories to measure their performance in terms of how accurately they can recover and record known levels of microorganisms, and compare their results against those of other laboratories.

fiona.cawkell@campdenbri.co.uk +44(0)1386 842142



Ken Dudley

We are sad to report the death of Ken Dudley, who was Director-General of the then Campden Food Preservation Research Association from 1978 until 1988. Ken joined us from Metal Box, one of our largest member companies and, under his leadership, staff numbers doubled to 150, contract income exceeded £1 million for the first time and turnover grew to over £3 million. He retained a keen interest in the organisation during his retirement and, until recent health issues prevented travel, he was always the first 'visitor' to arrive on Campden (BRI) Day.



Events and training courses

A list of 2013 courses available at www.campdenbri.co.uk/training.php



April 2013

- 9-10 Prerequisites - intermediate
- 11 Sustainable wheat quality: future prospects (*seminar*)
- 15-17 Food processing hygiene management (Module 2)
- 16 Sensory evaluation - an introduction
- 16-17 HACCP - intermediate (workshop)
- 16-17 Supplier quality assurance - foundation
- 18 Pesticide Management - understanding the requirements
- 19 Genetic modification: current and future developments (*seminar*)
- 23 Chorleywood Bread Process
- 23 Documentation and design of quality systems
- 23 Water reduction and reuse in alcoholic beverage operations (*seminar*)
- 24 Food Information to Consumers Regulation workshop
- 24-25 Enzymes for bakery products
- 24-25 HACCP - validation and verification
- 25 Root cause analysis
- 29-3 May FSSC 22000 Auditor/Lead Auditor Course

training@campdenbri.co.uk +44(0)1386 842104



E-mail address change

All e-mail addresses at Campden BRI have now changed so that they are consistent with our web address. The new format for individual e-mails is knownas.lastname@campdenbri.co.uk e.g. tim.hutton@campdenbri.co.uk.

Generic e-mail addresses, such as those to 'info', 'legislation' and 'auto' (for our autoresponder service) have also changed. Old addresses will continue to work for some time. If appropriate, please 'white list' these new addresses.

Highlighted this month

www.campdenbri.co.uk/food-processing-technologies.php

Case study: Pulsed light processing

A novel system that can be used for surface decontamination of foods and food contact surfaces, including packaging www.campdenbri.co.uk/case-studies.php

Guidelines for operation of continuous cookers for in-pack heat processing of foods

Guideline 69 (2012)

www.campdenbri.co.uk/publications/pubs.php

pubs@campdenbri.co.uk or tel +44(0)1386 842048

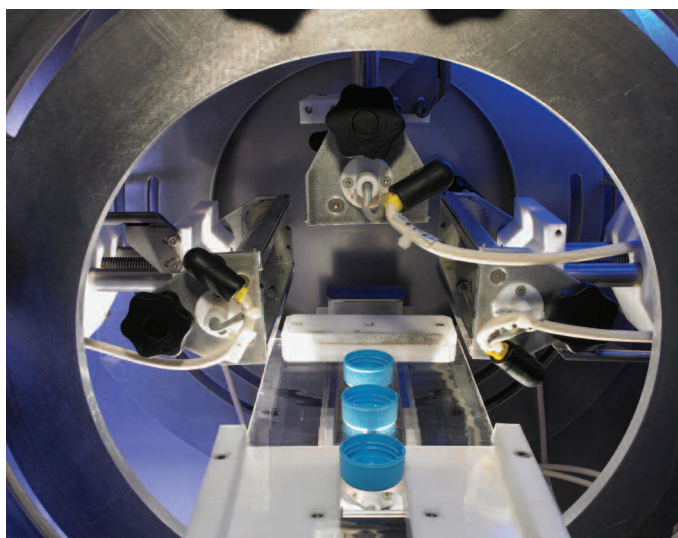
Recent blogs - www.campdenbri.com/blogs/campdenbri-blogs.php

- Hygienic design and practices
- Choosing the right disinfectant

Major trends, drivers and current activities in product innovation

Podcast by Emma Hanby:

www.campdenbri.co.uk/podcasts.php



Feature

Brewing and malting services



The production of alcoholic beverages is one of the oldest industries in the world, but the scientific basis of the operations is complex. We are the UK's leading brewing research centre, covering all matters related to beer development, production and analysis. And the fact that the majority of our clients come to us from outside the UK is testament to our international standing. Gordon Jackson, Head of Brewing Services, explains:

"We have extensive pilot plant facilities for malting and brewing research, as well as specialist product development, sensory and auditing capabilities and expertise relating to brewing yeast microbiology, and other aspects of brewing technology. We can also help you with brand protection and environmental issues and assess whether your analytical procedures are effective and controlled."

Our malting and brewing pilot plants and process teams offer a range of services to help develop and improve your product, and optimise production costs. We can help with new product development - including the use of speciality malts, new variety trials (for which our micromalting services are particularly useful), safety evaluations and process optimisation. Amongst the many aspects of the brewing process that we can help to optimise are dissolved gas levels, energy usage, and beer filtration.

Beer has its own specific filtration, separation and flocculation issues. These can be optimised or problem-solved with our range of facilities and expertise. Facilities such as particle size analysis and beer and wort analysis enable us to provide a range of services to support the processing industries.

These pilot scale-based services can help you to achieve significant cost and time savings and increased flexibility in the scope of your project."

gordon.jackson@campdenbri.co.uk
www.campdenbri.co.uk/brewing-services.php



Members



This page highlights the latest news and information for our members.

Visit Member Zone to access privileged member information and services www.campdenbri.co.uk/memberzone.php

Just published...

Keep up to date with research. More R&D reports have recently been published, detailing the results of member subscription-funded research.

Also check out the latest research summary sheets at www.campdenbri.co.uk/research/summary.php

Consumers' interpretation of and approach to portion size during food selection and preparation (RD336)

Evaluation of *Listeria* challenge testing protocols: A practical study using sliced smoked salmon and sliced cheddar cheese (RD337)

Growth characteristics of *Salmonella*: influence of inoculation level (RD338)

Determination of bulk and interfacial properties of wheat flour/water systems (RD339)

Members can receive free electronic copies of these documents by sending an e-mail to auto@campdenbri.co.uk with the subject line: **send RDxxx** where xxx is the number of the report. By sending an e-mail with the command **send index** you will receive a full list of the reports and other publications available.



Expertise

"Membership of Campden BRI gives you an encyclopedia of food under one roof, with the personal touch

from many of the industry's leading experts." Dean Roche, Mitchell & Butlers



Campden BRI

Station Road, Chipping Campden, Gloucestershire, GL55 6LD, UK

+44(0)1386 842000 Fax: +44(0)1386 842100 info@campdenbri.co.uk

Brewing Division, Campden BRI

Centenary Hall, Coopers Hill Road, Nutfield, Surrey, RH1 4HY, UK

+44(0)1737 822272 Fax: +44(0)1737 822747
enquire@campdenbri.co.uk

Here to help

Our membership team is available to take queries or questions about your membership.

Contact Clare Brett on +44(0)1386 842125
membership@campdenbri.co.uk



Welcome to new members

Campden BRI is delighted to welcome the following new members who joined recently:

Alpha MOS - an analytical instrumentation company

Anacail Ltd - specialist in creating and handling ozone

Burgers of Marlow Ltd - baker and continental confectioner

Flatfish Ltd - processor and distributor of lemon sole and plaice

Foster's Bakery (Staincross) Ltd - wholesale baker

Interasight Limited - a company adapting sensing technologies developed in the space industry for use in the food industry

Keejays Ltd - manufacturer of curry sauce concentrates and stir fry sauces

Kenwood/Delonghi - domestic food preparation machine manufacturer

Krispy Kreme Doughnut Corporation - specialist in the manufacture and retailing of doughnuts

Mars Egypt - food manufacturer

Oxford Biosystems Ltd - distributor of research and diagnostic products

Ukay Khoa Manufacturing Ltd - manufacturer of paneer

ViSalus Inc - a weight management company

Zendegii Fitness Ltd - producer of healthy chocolate-based snacks

[Clare Brett +44\(0\)1386 842125 \[membership@campdenbri.co.uk\]\(mailto:membership@campdenbri.co.uk\)](mailto:Clare.Brett+44(0)1386.842125@campdenbri.co.uk)

Please notify the Membership Department of any name or address changes to allow us to keep our records up to date.

Campden BRI day 2013

Our annual open day and AGM will be held on 6 June 2013. This is an excellent opportunity for members to network, catch up with our experts, and listen to the annual lecture, which this year will be delivered by Michael McCain, Maple Leaf Canada.

Visit <http://bit.ly/campdenbri8> to register, and to look at the highlights, including a short video, from last year's event.

annalie.brown@campdenbri.co.uk
+44(0)1386 842270



www.campdenbri.co.uk